



Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Kleinhöfleiner single vineyard Kirchberg
Site Type:	hilly land
Varietal:	Blaufränkisch 54 - 64 years
Geographical Orientation:	south east
Sea Level:	180 - 200 m
Soil:	calcareous brown earth

Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöfleiner district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.

Cellar

Harvest:	handpicked October 5
Fermentation:	spontaneous
Maturing:	75 % small wooden barrel 228 L used barrel 17 month(s) 25 % small wooden barrel 228 L new barrel 24 month(s)
Bottling:	natural cork 1000 bottles

Data

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.2 g/l
Acid:	5.8 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2022 - 2045

Awards

Falstaff:	93
A la Carte:	94
The Wine Enthusiast:	96
Gault Millau:	18

Wine Description

The nose is rather shy but gives the slightest, most subtle whiff of camphor. For now the palate shows off its very fine-boned, graceful and soaring structure of filigree tannins as well as its pervasive and bright freshness. But the lovely cherry fruit at the heart of this elegant yet powerful wine still needs to unfold, just like all the surrounding aromatics that have something floral, fresh and beautifully lifted. A picture of finesse and elegance.